



Welcome to Cask and Vine

We invite you to relax, explore, and indulge.

We are proud to offer one of the finest selections in the city — with **over 200 Scottish whiskies** and **more than 100 wines** from around the world.

Our food menu showcases the best of artisan producers, carefully chosen to complement your glass. Expect bold, honest flavour from small-scale makers we admire including:

- **Arturo Sánchez** – Exceptional Ibérico meats, aged to perfection in Guijuelo, Spain.
- **Great Glen Charcuterie** – Highland wild venison and pork, delicately smoked.
- **Arroyabe** – Traditional Basque seafood conservas, packed with rich coastal character.
- **Connage Highland Dairy** – Organic cheeses crafted on a family farm near Inverness.
- **St Andrews Farmhouse Cheese Co.** – Raw milk cheeses with a Scottish sense of place.
- **Leoncini** – Authentic Italian cured meats, steeped in Parma's rich charcuterie traditions.
- **Vega Mancha** – Exquisite DO cheeses from La Mancha.

Our team is here to help you discover your next favourite dram, bottle, or bite — don't hesitate to ask for recommendations or tasting guidance.

Enjoy your visit!

Food

Hot Plates

Sicilian Meat Ragu Arancini *staff favourite* 8.50
With tomato pesto and Parmigiano Reggiano

Skin on Fries 4.00
With Familia Suarez Mojo Rojo Sauce +1.50

Padrón Peppers (Ve) 7.00
With North and South Extra Virgin Olive Oil and Maldon Sea Salt

Mozzarella Bites 8.75
With Familia Suarez Mojo Rojo Sauce

Ask about our children's options

Platters and Plates

Single Sharer

Mixed Platter 19.50 38.50
3 meats and 3 cheeses of your choice from the next page with bread and crackers

Charcuterie Or Cheese Platter 12.00 24.00
Enjoy a selection of 3 meats or cheeses of your choice from the next page
Add Another Meat or Cheese to any platter +2.50 +5.00

Arturo Sánchez Jamon Iberico de Bellota 13.00
From pure-bred free range, acorn-fed, 100% Iberian breed black pigs. Cured for over 2 years.

Scottish Platter 19.00 35.00
*Clava Brie, St Andrews Cheddar, Great Glen Pork Salami, Great Glen Venison Salami, Haggis
Bon Bons with a whisky mayonnaise, and Scottish Oatcakes*

Arroyabe Cantabrian Sardines in Olive Oil 12.00
Traditionally fished Cantabrian Sardines served with toasted bread

Arroyabe Galician Mussels in Escabeche 13.50
Plump, pickled mussels from Galician Rias Gallegas served with toasted bread

Arroyabe Bonito del Norte Tuna in Olive Oil 12.50
Flavourful and soft belly tuna, served with toasted bread

Rocket, Roquito Peppers, Almonds and Blue Cheese Salad 11.50
Dressed with Arbequina Extra Virgin Olive Oil and Giusti Balsamic Vinegar of Modena
Add Venison Salami +2.50

Pâtés

Served with oatcakes and Cornichons. Choose from:

ArteMonte Venison 11.50

ArteMonte Wild Boar 11.50

La Chinata Ibérico Pork Pâté with Cherries 12.75

La Chinata Morcilla Con Piñones 12.75

Add any pate to a platter 8.00

Sandwiches (available 12-5pm)

Served with rocket and roquito peppers in a cabernet sauvignon dressing

Leoncini Mortadella, Provolone and Rocket 10.00

Serrano Jamon Reserva, Manchego, Rocket and Garlic Oil	10.00
Clai Spicy Spianata, Brie and Rocket	10.00
Arturo Sánchez Chorizo OR Salchichon, Roquito Peppers and Manchego	11.00
Swap salad to Skin on Fries	+2.00

MEATS

SCOTLAND

GREAT GLEN SCOTTISH PORK SALAMI

From the heart of the Scottish Highlands. Made from lean pork with a selection of herbs and spices.

GREAT GLEN SCOTTISH VENISON AND GREEN PEPPER SALAMI (+0.50/1.00)

From the heart of the Scottish Highlands. Pure Scottish Venison lightly spiced with green pepper

SPAIN

ARTURO SÁNCHEZ CHORIZO

From free-range, acorn-fed black Iberian pigs blended with smoked paprika and garlic. Aged at least 4 months.

ARTURO SÁNCHEZ SALCHICON

From free-range, acorn-fed black Iberian pigs blended with black peppercorns. Aged at least 4 months.

ARTURO SÁNCHEZ LOMO IBÉRICO DE BELLOTA (+1.00/2.00)

From free-range, acorn-fed black Iberian pigs, cured for at least 6 months and dusted with De La Vera Spanish Paprika

ARTURO SÁNCHEZ JAMON IBERICO DE BELLOTA (+2.00/4.00)

From free range, acorn-fed, 100% Iberian breed black pigs. Cured for over 2 years. Nutty and melt in your mouth.

MARTÍNEZ SOMALO JAMON SERRANO RESERVA

14 month aged reserva Jamon from La Rioja region.

ITALY

LEONCINI MORTADELLA 2001 BOLOGNA I.G.P.

Made to the traditional specifications of the Bologna Mortadella Consortium; pure pork with pistachios.

LEONCINI COPPA NOSTRANA

From farmhouse pigs. Marinated with white wine, salt and black peppercorns, hand tied, and cured 4-6 months..

CLAI SPIANATA PICCANTE SALAME

Typical Calabrian spicy salami with a flat shape. Lean pork enriched with black pepper and spicy pepperoncino.

CHEESE

C – cow's milk

S – sheep's milk

G – goat's milk

P – pasteurised

UP – unpasteurised

V – vegetarian

SCOTLAND

ST ANDREWS FARMHOUSE CHEDDAR (UP C)

A rich, buttery cheddar with tangy, salty notes from the heart of Fife.

CONNAGE DAIRY CLAVA BRIE (P C V)

From the shores of the Moray Firth this shows earthy, creamy, grassy flavours.

SPAIN

VEGA MANCHA CURED MANCHEGO DOP (P S)

Castile-La Mancha cheese cured for 6 months. Intense nutty flavours with caramel and fruit.

THE DRUNKEN GOAT MURCIA AL VINO (P G)

Aged 2 months producing a creamy and lightly sweet cheese, it is then washed with red wine giving it a red bark and a light wine aroma

LA PERAL BLUE (P C)

A creamy salty blue cheese, from the Asturias region of Spain and aged up to 4 months

ITALY

DEFENDI SAN ANTONIO TALEGGIO (P C)

Young cheese from Bergamo that is delicate, creamy and sweet with a tangy finish

AURICCHIO PROVOLONE SALAMINI (P C V)

A young provolone, it shows a robust yet delicate creamy flavour

Create your own platter from the list above (certain items subject to supplement):

£4.50 per item (small) | £8.00 per item (large)

Snacking

Gordal Olives (Ve) <i>(Small or Large)</i>	4.50	7.50
Salted Catalan Almonds (Ve)	3.50	
Olives and Salted Catalan Almonds (Ve)	7.50	
Shore Scottish Seaweed Chips <i>Salt(Ve), Peking Duck (Ve)</i>	3.00	
Torres Potato Crisps <i>Truffle (Ve), Ibérico Ham</i>	3.75	
San Carlo Crisps <i>Rustica (Ve), Tomato (Ve)</i>	3.50	

Bread and Oil (V)

	Bread+Oil	Oil
Barbera Lorenzo No.5 (Italy) <i>A single variety oil, from Nocellara del Belice, this is an intensely golden oil of noted creaminess with a delicately spiced aroma</i>	8.00	4.75
Centonzie Bioolio Organic Extra Virgin Olive Oil (Italy) <i>Made from the Nocellara del Belice olive, Centonzie is spicy and herbaceous, clear and persistent with a medium fruity flavour</i>	6.00	2.75
Barbera Siculo Extra Virgin Olive Oil (Italy) <i>A cold pressed Sicilian oil. Fruity and mild, with a sweet background and a light almond finish</i>	6.35	3.15
Brindisa Arbequina Extra Virgin Olive Oil (Spain) <i>Produced in Navarra, using 100% Arbequina olives. The finished oil is sweet and grassy with hints of green tomato and a light peppery aftertaste</i>	5.00	1.75
Brindisa North & South Olive Oil (Spain) <i>Made from olives indigenous to the north of Spain, Arbequina, and the south, Picual. The oil is clean tasting with grass and tomato notes balanced by a touch of spice on the finish</i>	4.90	1.65
Núñez de Prado Organic Extra Virgin Olive (Spain) <i>Floral Picudo, sweet Hojiblanca and robust Picual olives from the Prado family's organic estates are cold-pressed. An organic oil with tropical flavours of passion fruit and papaya</i>	5.35	2.10
Fuenroble Extra Virgin Olive Oil (Spain) <i>Made from Picual olives in the South East of Spain. Notes of fruited green olives, reminiscent of tomato, fig, apple, grass and unripe almond</i>	6.90	3.65
Hacienda Ipura Selección (Spain) <i>A blend of 5 different olive varieties. Reminiscent of green, freshly- mowed grass, ripe bananas and almonds. Nutty on the palate with a slight peppery bite</i>	6.75	3.50
Summer Harvest Cold Pressed Rapeseed Oil (Scotland) <i>Hailing from Perthshire it offers a light, green buttery flavour</i>	5.10	1.85
Explore the Mediterranean <i>Enjoy a taste from Spain and Italy; Núñez de Prado (Spain), Brindisa North & South (Spain) Barbera Siculo (Italy) and Centonzie Bioolio (Italy)</i>	8.75	5.50
Best of Spain <i>Brindisa Arbequina, Fuenroble and Hacienda Ípora Selección Familiar</i>	8.45	5.20
Best of Italy <i>Centonzie Bioolio, Barbera Siculo, Barbera Lorenzo No.5</i>	9.50	6.25
Giusti 3 Medal Balsamic Vinegar of Modena	2.75	

10% Service Charge will be added to all bills

Extra Bread	3.00
Extra Pavesi Crackers	2.25
Extra Oatcakes	2.75

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FLIGHTS

Wine

125ml pour of 3 wines

Sparkling

Champagne Delamotte NV, J&C Essential Brut Cava and J&C Rosé Cava £30

The Wines of Tbilvino from Georgia

Rkatsiteli, Qveri Rkatsiteli Orange, Saperavi £22

Red

Lopez de Haro Rioja, Tunella Cab Franc, Domaine Drouhin Oregon Pinot Noir £25

Ultimate Red

Joel Gott 815 Cab Sauv, Terre di Prenzano Chianti, Dominio de Pingus PSI £30

Exploration of Delgado Zuleta Sherry

Manzanilla, Amontillado, Oloroso £16

Exploration of Quinta do Noval Port (75ml)

10 year old Tawny, Black Reserve and Colheita 2005 £26

Whisky

25ml pour of 3 whiskies

Rare

Scapa 16, Glendronach 15 2014 Release, Woodrow's Strathmill 33 £69

The Ultimate What is Scotch?

Rare Find Imperial 34, Douglas Laing XOP Caledonian 45, Ferg and Harris 1988 34 £185

Exploration of Grain

Loch Lomond Peated Grain, Ryelaw 2022, and Leith Export Co. Table Whisky £20

The Regions

Glenkinchie 12, Clynelish 14 and Lagavulin 16 £22

Make it all 5 regions +£11

Speyside 15's

Benromach 15, Glenallachie 15, Tamdhu 15 £30

A Tour of Glen Scotia

Double Cask, Victoriana, 18 Year Old £28

Edinburgh Local Legends

Glenkinchie Distillers Edition, Holyrood Embra, Leith Export Co. Table Whisky £18

What is Scotch?

F&F Benrinnes 15, Macleans Nose, Ryelaw 2022 £22

Elements of Islay

Bourbon Cask, Sherry Cask, Cask Edit £19

Peat Monsters

Ardbeg Supernova 2019, Octomore 14.2, Octomore 15.1 £85

Exploring the Elders

10% Service Charge will be added to all bills

WINE BY THE GLASS

Sparkling

	<u>125ml</u>
6. Cava Essential Púrpura, Juvé & Camps	7.75
Sant Sadurní d'Anoia – Macabeo/Xarel-lo/Parellada – 12.0%	
7. Cava Essential Rosé, Juvé & Camps	8.00
Sant Sadurní d'Anoia – Pinot Noir – 12.0%	
1. Delamotte Brut	15.00
Champagne – Chardonnay/Pinot Noir/Pinot Meunier – 12.0%	

White

		<u>175ml</u>	<u>250ml</u>
10. Chardonnay, Marchiori & Barraud	2023	10.75	15.00
Argentina – Gualtallary – Chardonnay – Medium-Full Body – 14.0%			
12. Adam Who?	2023	9.75	13.75
Australia – Eden Valley – Riesling – Light Bodied – 11.5%			
123. Tbilvino Rkatsiteli	2024	9.75	14.00
Kakheti – Rkatsiteli – Medium Body – 11.0% <i>Try if you like Pinot Grigio</i>			
17. Chablis, Baudouin Millet	2022	15.00	21.50
France – Burgundy – Chardonnay – Medium Bodied – 13.0%			
18. Thymiopoulos Vineyards	2023	10.50	15.00
Greece – Macedonia – Malagouzia/Assyrtiko – Medium Bodied – 12.0%			
22. Gavi di Gavi, Fratelli Antonio e Raimondo	2024	10.00	14.25
Italy – Gavi – Cortese – Light Bodied – 12.5%			
112. Three Gardens, Langmeil	2023	11.50	16.25
Barossa – Viognier/Marsanne/Roussanne – Medium Body – 13.0%			
26. Viña Garedo, Grupo Yllera	2024	7.75	11.00
Spain – Rueda – Verdejo – Light Bodied – 12.5%			
28. Rioja Blanco, Muga	2024	10.00	14.00
Spain – Rioja – Viura/Malvasía de Rioja – Medium Bodied – 13.0%			
31. Constantia Uitsig	2024	9.75	13.75
South Africa – Constantia – Sauvignon Blanc – Medium-Light Body – 13.5%			

Rosé

		<u>175ml</u>	<u>250ml</u>
64. Chiaretto di Bardolino Rosé, Cantina Mengotti	2023	9.25	13.00
Bardolino – Corvina/Rondinella/Sangiovese – Medium-Light Bodied – 12.5%			

Orange

60. Tbilvino Qvevris Rkatsiteli Orange Wine	2021	10.50	15.00
Kakheti – Rkatsiteli – Medium-Full Bodied – 12.5%			

<u>Red</u>			<u>175ml</u>	<u>250ml</u>
33. Marchiori & Barraud		2023	10.50	14.75
Argentina – Gualtallary – Malbec – Medium-Full Bodied – 14.5%				
36. Côtes du Ventoux Rouge, Famille Perrin		2023	8.75	12.25
France – Rhône – Carignan/Cinsault/Grenache/Syrah – Full Body – 13.5%				
39. Château La Courolle		2022	12.00	17.00
France – Montagne-Saint-Emilion – Merlot/Cab Sauv – Medium-Full Bodied – 14.0%				
46. Colli Orientali del Friuli, Tunella		2023	10.00	14.00
Italy – Friuli Venezia Giulia – Cabernet Franc – Medium Body – 13.5%				
47. Vignamaggio, Chianti Classico, Terre di Prenzano		2020	12.00	17.00
Italy – Tuscany – Sangiovese – Medium-Full Bodied – 14.0%				
50. Tarima, Bodegas Volver		2023	8.50	11.75
Alicante – Monastrell – Full Body – 14.0%				
51. Rioja Crianza, Lopez de Haro		2021	9.00	12.75
Spain – Rioja – Garnacha/Tempranillo/Graciano – Medium-Full Bodied – 13.5%				
52. Pago Valdoneje, Vinos Valtuille		2023	9.75	13.75
Spain – Bierzo – Mencia – Medium-Full Body – 14.5%				
78. Ψ Psi, Bodegas y Viñedos Alnardo		2021	16.00	22.75
Spain – Ribera del Duero – Tinto Fino/Garnacha – Medium-Full Bodied – 14.0%				
125. Domaine Drouhin Wilamette Valley		2022	15.50	21.50
Oregon – Pinot Noir – Medium-Light Body – 13.5%				
58. Joel Gott 815		2021	13.00	18.00
USA – California – Cabernet Sauvignon – Full Body – 13.9%				
42. Tbilvino Saperavi		2023	11.00	15.50
Kakheti – Saperavi – Medium Body – 13.0% <i>Try if you like Malbec or Shiraz</i>				

Bin Ends

Wattle Brae, Langmeil	2023	50.00	39.00
Eden Valley – Riesling – Light Bodied – 11.5%			
El Chano by El Capricho	2020	65.00	50.00
Spain, Castilla y Leon – Mencia/Alicante Bouschet/Palomino – Full Body – 14.0%			
Wisdom Tree	2021	34.00	28.00
Dão – Touriga Nacional/Alfrocheiro/Tinta Roriz – Full Body – 13.0%			

10% Service Charge will be added to all bills

SPARKLING

SPAIN

6. Cava Essential Púrpura, Juvé & Camps	42.00
Sant Sadurní d'Anoia – Macabeo/Xarel-lo/Parellada – 12.0%	
7. Cava Essential Rosé, Juvé & Camps	43.00
Sant Sadurní d'Anoia – Pinot Noir – 12.0%	
8. Cava Reserva de la Familia, Juvé & Camps, Gran Reserva	49.00
Sant Sadurní d'Anoia – Xarel-lo/ Macabeo/Parellada – 12.0%	
101. Conde de Haro Brut Vintage, Muga, 2020	49.50
Rioja – Viura/Chardonnay – 12.0%	
102. Conde de Haro Brut Rosé Vintage, Muga, 2021	50.00
Rioja – Garnacha – 12.0%	
103. Cava Gran Reserva, Juvé & Camps	78.00
Sant Sadurní d'Anoia – Parellada/Xarel-lo/Macabeo/ Chardonnay– 12.0%	

FRANCE

5. Crémant du Jura Blanc de Noirs Brut, Tissot-Maire	45.00
Jura – Pinot Noir – 12.0%	
111. Mas de Daumas Gassac, Rosé Frizant	58.00
Languedoc-Roussillon – Cab Sauv/Mourvedre/Muscat/Pinot Noir – 11.5%	

CHAMPAGNE Non-Vintage

1. Delamotte Brut	75.00
Champagne – Chardonnay/Pinot Noir/Pinot Meunier – 12.0%	
2. Pol Roger Brut	95.00
Champagne – Chardonnay/Pinot Noir/Pinot Meunier – 12.5%	
3. Delamotte Blanc de Blanc	115.00
Champagne – Chardonnay – 12.0%	

CHAMPAGNE Vintage

4. Cuvée 1522 Extra Brut, Philipponnat, 2009	125.00
Champagne – Chardonnay/Pinot Noir – 12.0%	

ENGLAND

87. A Touch of Sparkle, Chapel Down	40.00
Kent – Bacchus/Chardonnay – 12.5%	
94. A Touch of Sparkle Rosé, Chapel Down	49.50
Kent – Pinot Noir/Pinot Meunier– 11.5%	
88. Brut, Chapel Down	57.50
Kent – Chardonnay/Pinot Noir/Pinot Meunier/ Pinot Blanc – 12.0%	
89. Rosé, Chapel Down	63.00
Kent – Chardonnay/Pinot Noir/Pinot Meunier/ Pinot Blanc – 12.0%	
90. Grand Reserve, Chapel Down, 2018/2019	75.00
Kent – Chardonnay/Pinot Noir/Pinot Meunier – 12.0%	

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Please note wines are subject to vintage change

WHITE

ARGENTINA

9. Torrontés, Norton	2022	33.00
Mendoza – Torrontés – Medium-Light Body – 13.0%		
10. Chardonnay, Marchiori & Barraud	2023	43.50
Gualtallary – Chardonnay – Medium-Full Body – 14.0% <i>Try if you like white Burgundy</i>		

AUSTRIA

11. Birgit Eichinger, Strass	2023	39.00
Niederösterreich – Grüner Veltliner – Medium-Light Body – 12.5% <i>Try if you like Sauvignon Blanc</i>		

AUSTRALIA

12. Adam Who?	2023	41.00
Eden Valley – Riesling – Light Bodied – 11.5%		
13. The Lane	2023	41.00
Adelaide Hills – Chardonnay – Medium Bodied – 13.0%		
112. Three Gardens, Langmeil	2020	46.00
Barossa – Viognier/Marsanne/Roussanne – Medium Body – 13.0%		

CHILE

14. Puertas Antiguas, Luis Felipe Edwards	2024	30.00
Valle Central – Viognier – Full Bodied – 13.0%		

ENGLAND

92. Chapel Down	2023	35.00
Kent – Chardonnay – Medium Bodied – 12.0%		

FRANCE

15. Picpoul de Pinet Les Vignes Sur Mer, Maison Azan	2023	39.50
Languedoc – Piquepoul – Light Bodied – 12.5%		
16. Pouilly-Fumé Les Origines, Domaine André & Edmond Figeat	2023	51.00
Loire – Sauvignon Blanc – Medium-Light Body – 13.5%		
17. Chablis, Baudouin Millet	2022	62.50
Burgundy – Chardonnay – Medium Bodied – 13.0%		
71. Montagny 1er Cru Bonneveaux, Olivier Leflaive	2021	99.00
Burgundy – Chardonnay – Full Body – 13.0%		

GEORGIA

123. Tbilvino Rkatsiteli	2024	39.50
Kakheti – Rkatsiteli – Medium Body – 11.0% <i>Try if you like Pinot Grigio</i>		

GREECE

18. Thymiopoulos Vineyards	2023	42.50
Macedonia – Malagouzia/Assyrtiko – Medium Bodied – 12.0%		

HUNGARY

96. Egy Kis, Barta	2022	47.00
Tokaji – Furmint – Light Bodied – 13.0%		

ITALY

19. Passione e Sentimento, Pasqua	2023	36.00
Veneto – Garganega – Medium-Light Body – 14.0%		
20. Verdicchio dei Castelli di Jesi, Villa Bizzarri	2022	36.00
Marche – Verdicchio – Light Bodied – 13.0% <i>Try if you like Chardonnay</i>		
22. Gavi di Gavi, Fratelli Antonio e Raimondo	2024	41.00
Gavi – Cortese – Light Bodied – 12.5%		
21. Sauvignon Blanc, Tunella	2024	42.00
Colli Orientali del Friuli – Sauv Blanc – Medium Body – 13.0%		
97. Pinot Grigio, Tunella	2023	42.00
Colli Orientali del Friuli – Pinot Grigio – Medium Body – 13.0%		
108. Soave Classico, Cecilia Beretta	2022	43.00
Veneto – Garganega – Medium-Light Body – 13.5%		
23. Vellodoro, Umani Ronchi	2023	44.00
Abruzzo – Pecorino – Medium-Full Body – 12.5%		
98. Friulano, Tunella	2023	44.00
Colli Orientali del Friuli – Friulano – Light Bodied – 13.0%		

PERU

119. Intipalka, Viñas Queirolo	2023	37.00
Ica – Chardonnay – Medium Bodied – 13.0%		

PORTUGAL

24. Torre de Lapela, Vinho Verde, Adega de Monção	2023	27.50
Monção e Melgaço – Alvarinho/Treixadura – Light Bodied – 12.0%		
25. Vadio Branco	2021	43.00
Bairrada – Cercial/Bical – Medium-Light Body – 13.0%		

SOUTH AFRICA

31. Constantia Uitsig	2024	41.00
Constantia – Sauvignon Blanc – Medium-Light Body – 13.5%		
99. Rhebokskloof	2022	39.50
Paarl – Chenin Blanc – Medium-Light Body – 13.5%		
100. Natura Vista, Constantia Uitsig	2022	52.00
Constantia – Sémillon/Sauv Blanc – Medium Bodied – 14.0% <i>Try if you like white Bordeaux</i>		

SPAIN

26. Viña Garedo, Grupo Yllera	2024	31.00
Rueda – Verdejo – Light Bodied – 12.5% <i>Try if you like Sauvignon Blanc</i>		
27. Pazo la Maza, Adegas Galegas	2022	39.50
Rias Baixas – Albariño – Light Bodied – 12.5%		
29. Artifice, Borja Perez Viticultor	2020	40.00
Ycoden-Daute-Isora, Tenerife – Listán Blanco – Medium Bodied – 12.5%		
28. Rioja Blanco, Muga	2024	41.50
Rioja – Viura/Malvasía de Rioja – Medium Bodied – 13.0%		

USA

32. Chardonnay, Joel Gott	2022	45.00
California – Chardonnay – Medium Bodied – 13.9%		

10% Service Charge will be added to all bills

RED

ARGENTINA

33. Marchiori & Barraud	2023	44.00
Gualtallary – Malbec – Medium-Full Bodied – 14.5%		
77. Catena Zapata, Nicolás	2018	145.00
Mendoza – Cab Sauv/Malbec – Full Body – 14.0%		

AUSTRALIA

114. Blacksmith, Langmeil	2021	54.00
Barossa – Cabernet Sauvignon – Medium-Full Bodied – 14.5%		
115. Valley Floor, Langmeil	2021	55.00
Barossa – Shiraz – Medium-Full Bodied – 14.5%		
116. Fifth Wave, Langmeil	2020	75.00
Barossa – Grenache – Medium Body – 15.0%		

CHILE

34. Casa Felipe, Luis Felipe Edwards	2023	29.50
Valle Central – Carménère – Medium Body – 12.5%		
35. Agua Santa Reserva, Edwards Family Vineyards	2023	35.00
Colchagua Costa – Pinot Noir – Light Body – 14.0%		

FRANCE

36. Côtes du Ventoux Rouge, Famille Perrin	2023	35.00
Rhône – Carignan/Cinsault/Grenache/Syrah – Full Body – 13.5%		
38. Morgon Corcelette, Domaine Lathulliere-Gravallon	2023	47.00
Beaujolais – Gamay – Medium-Light Bodied – 13.0%		
39. Château La Courolle	2020	49.50
Montagne-Saint-Emilion – Merlot/Cab Sauv – Medium-Full Bodied – 14.0%		
117. Saumur-Champigny, Les Closiers, Domaine des Closiers	2020	59.50
Loire – Cabernet Franc – Full Bodied – 13.0%		
126. Côtes du Rhône, Domaine de Pergaud	2015	49.50
Rhône, Saint Julien en Saint Alban – Serine/Grenache/Syrah – Med-Full Body – 13.5%		
40. Côtes du Rhône, Frank Balthazar	2022	49.00
Rhône – Grenache/Syrah/Mourvèdre/Carignan – Med-Full Body – 13.5%		
41. Macon-Verze "16 ares" Vieilles Vignes Domaine de la Jobeline	2019	63.00
Beaujolais – Gamay – Medium-Light Bodied – 13.5%		
72. Châteauneuf-du-Pape Grande Réserve, Château Beauchêne	2021	74.00
Rhône – Grenache/Syrah/ Mourvèdre – Full Body – 14.0%		
73. Pomerol, Château Lagrange	2017	90.00
Pomerol, Bordeaux – Cab Sauv/Merlot/Petit Verdot – Full Body – 14.0%		
118. Gevrey-Chambertin, Les Crais, Camille Giroud	2019	105.00
Burgundy – Pinot Noir – Medium Bodied – 13.5%		
74. Château Smith Haut Lafite	2017	185.00
Pessac-Léognan, Bordeaux – Cab Sauv/Merlot/Cab Franc – Full Body – 14.0%		
75. Château Montrose	2018	300.00
St Estèphe, Bordeaux – Cab Sauv/Merlot/Cab Franc – Full Body – 14.5%		

10% Service Charge will be added to all bills

GEORGIA

42. Tbilvino Saperavi	2023	44.00
Kakheti – Saperavi – Medium Body – 13.0% <i>Try if you like Malbec or Shiraz</i>		

GERMANY

124. Martin Waßmer Markgräflerland	2022	44.00
Baden – Spatburgunder – Medium-Light Bodied – 13.5% <i>German Pinot Noir</i>		

GREECE

43. Thymiopoulos Xinomavro	2021	42.00
Macedonia – Xinomavro – Medium-Full Bodied – 13.0% <i>Try if you like Barolo</i>		

ITALY

44. Passione e Sentimento, Pasqua	2021	38.00
Veneto – Merlot/Croatina/Corvina – Medium Bodied – 14.0%		
45. Mucchietto	2023	39.50
Puglia – Primitivo – Medium-Full Bodied – 13.5%		
46. Colli Orientali del Friuli, Tunella	2023	41.50
Friuli Venezia Giulia – Cabernet Franc – Medium Body – 13.5%		
106. Soraie, Cecilia Beretta	2022	41.00
Veneto – Corvina/Cab Sauv/Merlot – Medium-Full Bodied – 14.0%		
107. Valpolicella Classico Superiore, Cecilia Beretta	2019	47.00
Veneto – Corvina/Corvinone/Rondinella/Oseleta – Medium Body – 13.0%		
47. Vignamaggio, Chianti Classico, Terre di Prenzano	2020	49.50
Tuscany – Sangiovese – Medium-Full Bodied – 14.0%		
76. Rosso di Montalcino, Ridolfi	2020	74.00
Tuscany – Sangiovese – Medium Body – 14.5%		
110. Barolo, Azelia di Luigi Scavino	2016	77.50
Piedmont – Nebbiolo – Full Body – 14.5%		
109. Amarone della Valpolicella Reserva, Cecilia Beretta	2016	88.00
Veneto – Corvina/Rondinella – Full Body – 15.5%		

PORTUGAL

48. Vadio Tinto	2019	44.00
Bairrada – Baga – Full Body – 12.5%		

SOUTH AFRICA

49. Rhebokskloof Estate	2020	43.00
Paarl – Pinotage – Full Body – 14.0%		
104. John X Merriman, Rustenberg	2021	55.00
Stellenbosch – Cab Sauv/Petit Verdot/Malbec /Merlot – Full Body – 14.0%		
122. Buitenverwachting	2022	39.50
Cape Town – Cabernet Sauvignon/Merlot – Full Body – 14.0%		

SPAIN

50. Tarima, Bodegas Volver	2023	34.00
Alicante – Monastrell – Full Body – 14.0%		
51. Rioja Crianza, Lopez de Haro	2021	37.50
Rioja – Garnacha/Tempranillo/Graciano – Medium-Full Bodied – 13.5%		
52. Pago Valdoneje, Vinos Valtuille	2023	38.00
Bierzo – Mencía – Medium Body – 13.5% <i>Try if you like Pinot Noir</i>		
53. Rioja Reserva, Lopez de Haro	2017	43.00
Rioja – Tempranillo/Graciano – Medium-Full Bodied – 14.0%		
54. Menut, Mas Martinet	2020	47.00
Priorat – Garnacha/Carignan/Syrah/Merlot – Medium-Full Bodied – 15.0%		
55. Artifice, Borja Perez Viticultor	2021	49.00
Ycoden-Daute-Isora, Tenerife – Listán Negro – Medium-Full Body – 12.0%		
94. Pittacum Barrica	2020	46.50
Bierzo – Mencía – Medium-Full Body – 14.5%		
95. Jaspi Negre, Coca i Fitó	2017	48.00
Montsant – Garnacha/Carignan/Syrah/Cab Sauv – Full Bodied – 14.5%		
56. Rioja Reserva, Muga	2020	55.00
Rioja – Tempranillo/Garnacha/Mazuelo/Graciano – Full Body – 14.5%		
95. Rioja Gran Reserva, Lopez de Haro	2014	58.00
Rioja – Tempranillo/Graciano – Medium-Full Bodied – 14.0%		
57. Protos Crianza	2019	59.50
Ribera del Duero – Tinta del Pais – Medium-Full Bodied – 14.5%		
78. Ψ Psi, Bodegas y Viñedos Alnardo	2021	67.50
Ribera del Duero – Tinto Fino/Garnacha – Medium-Full Bodied – 14.0%		
79. Valbuena 5º, Bodega Vega Sicilia	2018	275.00
Ribera del Duero – Tinto Fino/Merlot – Medium-Full Bodied – 14.0%		
80. Único, Bodega Vega Sicilia	2011	495.00
Ribera del Duero – Tinto Fino/Cab Sauv – Medium-Full Bodied – 14.0%		
81. Único, Bodega Vega Sicilia	2013	550.00
Ribera del Duero – Tinto Fino/Cab Sauv – Medium-Full Bodied – 14.0%		

USA

59. Carmel Road	2020	50.00
California – Pinot Noir – Medium-Light Body – 13.5%		
58. Joel Gott 815	2021	53.00
California – Cabernet Sauvignon – Full Body – 13.9%		
125. Domaine Drouhin Willamette Valley	2022	63.00
Oregon – Pinot Noir – Medium-Light Body – 13.5%		
82. Andosol, Ink Grade	2018	145.00
California – Pinot Noir – Medium-Light Body – 14.0%		

ROSE AND ORANGE

CHILE

85. Naranjo Torontel Loncomilla, Maturana Valle Central – Torontel – Medium Body – 13.5%	2023	45.00
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GEORGIA

60. Tbilvino Qvevris Rkatsiteli Orange Wine Kakheti – Rkatsiteli – Medium-Full Bodied – 12.5%	2021	43.00
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SPAIN

61. Rioja Rosado, Muga Rioja – Garnacha/Viura – Light Body – 13.5%	2023	39.50
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121. Aire Rosé, Protos Cigales – Tempranillo/Garnacha/Albillo/Verdejo/Viura– Light Body – 13.5%	2024	35.00
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ENGLAND

120. English Rose, Chapel Down Kent – Pinot Noir/Rondo/Regent– Light Body – 12.0%	2023	35.00
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FRANCE

62. La Brouette Rosé, Plaimont Côte de Gascogne – Cab Sauv/Cab Franc/Tannat – Medium Body – 12.0%	2023	29.50
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63. Whispering Angel Rosé, Château d’Esclans Provence – Grenache/Cinsault/Rolle– Light Body – 13.0%	2023	47.50
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ITALY

64. Chiaretto di Bardolino Rosé, Cantina Mengotti Bardolino – Corvina/Rondinella/Sangiovese – Medium-Light Bodied – 12.5%	2023	38.00
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SWEET AND FORTIFIED

Finca Antigua Moscatel, Spain (125ml)	9.00
Quinta do Noval 10 Year Old Tawny (75ml)	7.00
Quinta do Noval Black Reserve Port (75ml)	5.75
Quinta do Noval Colheita 2020 (75ml)	13.00
Port of Leith Tawny (75ml)	5.75
Port of Leith White Port (75ml)	5.75
Port of Leith Oloroso (75ml)	5.50
Delgado Zuleta La Goya Manzanilla (75ml)	6.00
Delgado Zuleta Medium Amontillado (75ml)	5.00
Delgado Zuleta Oloroso (75ml)	5.50
Delgado Zuleta Pedro Ximénez (75ml)	5.50

10% Service Charge will be added to all bills

Add a San Andrés Chocolate Covered Fig

2.00

Delgado Zuleta Cream Sherry (75ml)

5.00

OTHER SIZES

MAGNUM

FRANCE

65. Miraval Provence – Cinsault/Grenache/Syrah/Rolle– Light Body – 12.5%	2022	105.50
66. Delamotte Brut Champagne – Chardonnay/Pinot Noir/Pinot Meunier – 12.0%	NV	148.00

SPAIN

67. Cava Reserva de la Familia, Juvé & Camps Sant Sadurní d'Anoia – Xarel-lo/ Macabeo/Parellada – 12.0%	2021	100.00
68. Rioja Reserva, Muga Rioja – Tempranillo/Garnacha/Mazuelo/Graciano – Full Body – 14.5%	2020	115.00
83. La Planta, Arzuaga Navarro Ribera del Duero – Tinto Fino – Full Body – 14.0%	2022	85.00
84. Single Vineyard, Bodegas Volver La Mancha – Tempranillo – Medium Body – 15.0%	2017	95.00

HALF BOTTLE

RED

69. Château Beaumont, Haut Médoc, Bordeaux	2020	17.00
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WHITE

70. Chablis, Domaine Prieuré Saint Côme	2022	20.00
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COCKTAILS

Martini Tanqueray Gin, Vermouth. Wet, Dry or Dirty. We use Tanqueray but ask about other options	11.00
Negroni Tanqueray Gin, Vermouth, Campari	11.00
Imperial Old Fashioned 34 Year Old Imperial, Highland Boundary Bitters, Sugar.	190.00
Old Fashioned Bourbon, Highland Boundary Bitters, Sugar. We use Buffalo Trace but ask about other options	11.00
Island Fashioned Highball Express 18 year old rum, Highland Boundary Bitters, Sugar	14.00
Imperial Manhattan Carlos I Brandy, Cocchi di Torino Vermouth, Highland Boundary Bitters	11.50
Cosmopolitan Cîroc Vodka, Cranberry Juice, Orange and Lime	10.00
Carlos Sour Carlos I Brandy, Lemon Juice, Sugar Syrup	12.00
Espresso Martini Smirnoff Black, Espresso, Kahlua	11.00

LOW AND NO ALCOHOL COCKTAILS

No-maretti Sour Lyre's 0.5% Amaretto, Lemon Juice, Ms. Better Bitters Miraculous Foamer	9.50
Clean 'n' Stormy Clean Co. 1.2% Spiced Rum, Fever Tree Ginger Beer, Lime	8.50
Sparkling Ruby Midi Ruby Rush 0% Aperitivo, Soda	8.50

HIGHBALLS

Isla Rosa Tequila Blanco, Triple Sec, Folkington's Pink Lemonade	12.50
Highland Bloom Whisky, Folkington's Old-Fashioned Elderflower Drink	11.00
Porto Tonic White Port, Tonic, Mint	9.00
Yuzu Breeze Ukiyo Yuzu Gin, Folkington's Lemon and Mint Pressé	13.50

SPRITZ

Aperol	10.00
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10% Service Charge will be added to all bills

Aperol, Cava, Soda

Cocchi	11.00
Cocchi Americano Rosa, Cava, Soda	

The Jo	11.00
Amaro Nonino, Cava, Soda	

BEER AND CIDER

DRAUGHT

½/Pint

Bellfield Bohemian Pilsner

3.25/6.40

A classic Czech pilsner, pale with a light body, slight background bitterness and gentle floral tones from the finest Saaz hops leading to a soft refreshing finish

Guest Draught Beer

Please check the board or ask your server for the current guest beer

BOTTLES AND CANS

Bellfield Session Ale 330ml

5.25

Citrus tones from the hops deliver flavour and aroma

Harviestoun Old Engine Oil

5.50

Inky-black, full-bodied ale with bitterness and a rich, malty finish

Bellfield Fire Island IPA (0.5%) 330ml

5.00

American red IPA, this has tropical flavours with a deep malty character

Birra Ichnusa 330ml

5.50

A golden lager with a hoppy but moderately bitter taste

Birra Morretti 330ml

5.00

Finely bitter and balanced, floral notes and initial aromas of barley malt

Thistly Cross Traditional Cider 330ml

5.00

Smooth, balanced and lightly sparkling with a clean apple finish

Thistly Cross Scottish Fruits 330ml

5.00

Strawberries, elderflowers and blackcurrants make it floral and fruity

Sassy Cidre Rosé 750ml

9.75

Made from 18 varieties of Normandy apples. Shows notes of apple and strawberry

10% Service Charge will be added to all bills

SPIRITS

GINS AND BOTANICALS

Highland Boundary Scottish Birch and Elderflower Spirit	4.00
Highland Boundary Scottish Larch and Honeysuckle Spirit	4.00
Sipsmith Sloe Gin	4.00
Tanqueray	4.50
Eight Lands	4.85
Tanqueray 10	4.95
J.G. Thomson Citrus Dry	5.00
Chapel Down Pinot Noir	5.00
Height of Arrows	5.10
UKIYO Tokyo Dry	5.50
UKIYO Japanese Yuzu	5.75
UKIYO Japanese Blossom	5.75
Pickerings Navy Strength	5.95
Fonte Margherita Gin Tonic Zero 0%	5.75

VODKA

Smirnoff Black	4.25
Chapel Down Chardonnay	4.85
Ketel One Orange	5.25
Cîroc	5.65
Grey Goose	5.95

Tequila

Casamigos Blanco	6.25
Casamigos Reposado	7.50

Mezcal

Derrumbes Durango Joven	6.75
Del Maguey Chichicape	9.25
400 Lustros	11.00
La Mezcalestia Jabali	13.00

RUM

Havana Club 3 Year Old	4.50
Koko Kanu Coconut Rum	4.60
North Point Spiced	4.80
J.G. Thomson Bold Jamaican	5.00
Brass Neck Spiced	5.65
Rum Union	5.75
Eminente Reserva 7 Year Old	6.00
Diplomatico Reserva Exclusiva	6.00
Highball Express 18 Year Old	6.50
Ron Zacapa 23 Year Old	6.85
Black Tot Finest Caribbean	7.00
Idle Assembly Rum	7.50
Ron Zacapa XO	13.00
Black Tot Master Blender's Reserve	13.50

DIGESTIFS

COGNAC

Fanny Fougerat Petite Cigüe VSOP	5.50
Fanny Fougerat Iris Poivré XO	7.75
Fanny Fougerat Cèdre Blanc XO	9.50

ARMAGNAC

Darroze Les Grands Assemblages 8 Year Old	6.85
L'Encatada Larege 1993	12.00

BRANDY

Carols I Brandy de Jerez, Solera Gran Reserva	5.95
<i>Try Carlos on the Rocks, with orange and Angostura Bitters</i>	6.10
Carlos I Brandy de Jerez, Pedro Ximénez Cask	6.25
Alvear Gran Reserva	6.50
Carlos I Imperial XO, Solera Gran Reserva	6.95
Torres 30 Year Old Jaime I	10.75

AMARO (50ml)

Lucano	5.75
Averna	6.00
Bordeaux Distilling Amaro Nuova Aquitania	6.50
Cocchi Barolo Chinato	7.50
Nonino Quintessentia	6.95

VERMOUTH (50ml)

Cocchi Extra Dry	5.00
<i>Enjoy this in a martini. Shaken or stirred?</i>	
Cocchi Vermouth di Torino	5.50
<i>Enjoy with Tonic Water</i>	8.00
Cocchi Americano	5.50
<i>Enjoy topped with sparkling wine</i>	11.75
Cocchi Dopo Teatro Vermouth Amaro	6.75
<i>Enjoy in a Teatro Americano</i>	11.00
Regal Rogue Bold Red	5.75
<i>Enjoy with Fever Tree Ginger Beer and a slice of orange</i>	8.75
Regal Rogue Lively White	5.75
<i>Enjoy with Fevertree Tonic and Elderflower</i>	8.25

10% Service Charge will be added to all bills

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SOFT DRINKS

Coca-Cola	3.50
Diet-Coke	3.40
Coca-Cola Zero	3.40
Fanta Orange	3.40
Schweppes Lemonade	2.90
Appletiser	3.75
Polara Aranciata, Sparkling Sicilian Orange Juice	3.85
Polara Limonata, Sparkling Sicilian Lemon Juice	3.85
Polara Limone e Zenzero, Sparkling Sicilian Lemon and Ginger Juice	3.85
MoleCola Classica	4.25
Folkington's Pure Squeezed Valencian Orange	4.00
Fever Tree Ginger Ale	3.00
Fever Tree Ginger Beer	3.00
Fever Tree Tonic/Light Tonic	3.00
Fever Tree Mediterranean Tonic	3.00
Fever Tree Soda	2.75
Sparkling Water Large	4.75
Sparkling Water Small	2.50

10% Service Charge will be added to all bills

COFFEE

Our own roasted Brazilian beans from The Cobbled Roastery, with Amaretti Biscuit

Espresso	2.50
Double Espresso	2.90
Americano	3.00
Latte	3.40
Cappuccino	3.40
Flat White	3.40
Cortado	3.00

TEA

Tea from  served with Amaretti Biscuit

Breakfast Blend	2.95
Cloud Catcher Fruit	2.95
Peppermint	2.95
Earl Grey	2.95
Chamomile Flowers	2.95